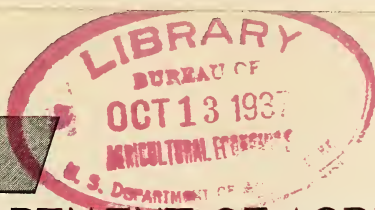


Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

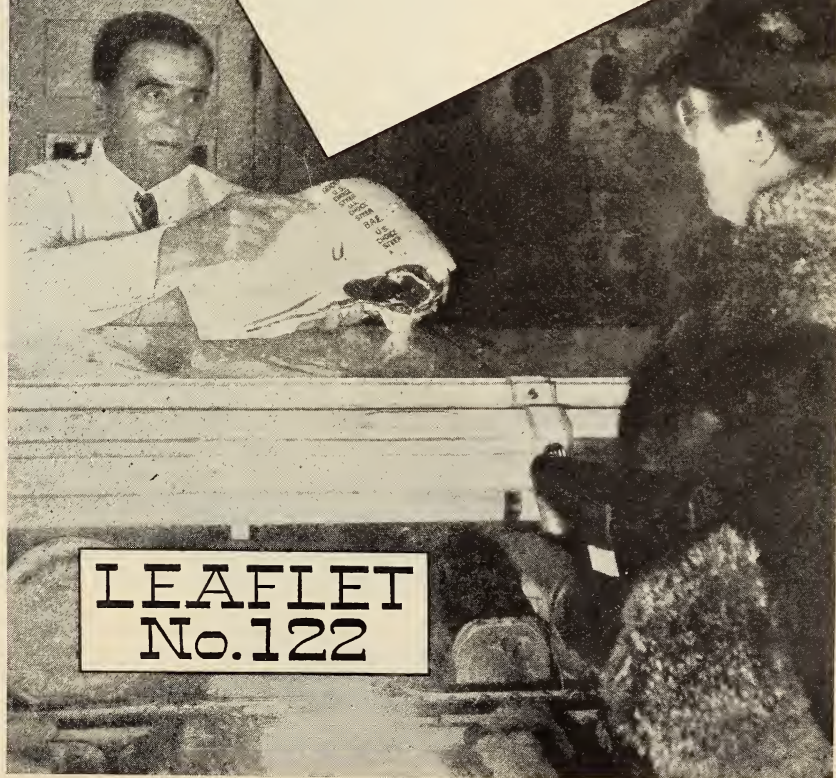


U.S. DEPARTMENT OF AGRICULTURE

#122 Sl. Rev. 1937

**U. S.
GRADED
and
STAMPED
MEAT**

Has been rev.
--see rev.ed.
binders at
end of file.



How the Grading is Done

WHEN carcasses and cuts of meat are to be labeled with class and grade, a roller stamp, applied by the Government grader or under his immediate supervision, is carried down the length of the carcass by a continuous motion. Other imprints of the stamp are so made that the label appears on all the principal retail cuts. The stamping fluid, a pure vegetable compound, is entirely harmless and the imprint usually disappears when the meat is cooked.

The fundamental factors considered in grading meat are conformation, finish, and quality. The stamp shows both the class or kind of meat and its grade.

Official graders, stationed in various cities, are subject to call by packers, wholesalers, retailers, and others. Whoever requests the service pays at the rate of \$2 per hour for the grader's time. Though varying slightly in different plants and according to the number of carcasses to be graded, under favorable conditions the cost of grading is no more than 5 to 6 cents a carcass.

Before being appointed, each Government grader must have had at least 6 years of suitable practical experience in wholesale meat marketing and grading. Precaution is taken to obtain competent men of high integrity. They are then trained in the application of the official standards. Their work is supervised at frequent periods to prevent deviations in their application of the standards.

United States graded and stamped meat is shipped to wholesalers, retailers, hotels, restaurants, and clubs all over the country.

If a dealer is not already ordering graded and stamped meat he is not likely to change his plans unless he thinks that his customers want the Government labeled and stamped beef and that he will benefit by handling it. If consumers want this meat they should ask their dealers for it. In a given city or at a given store, continued demand is likely to bring a supply, even if the Government labeled meat has not previously been carried in stock. This labeling service has been developed especially for the use of consumers.

Government meat graders are stationed in 22 important meat centers. Any large dealer in any part of the country can order from the firms that use this grading and stamping service and, in turn, any retailer can order from these dealers or buy direct from places where graders are located.

For further details write to the Bureau of Agricultural Economics, United States Department of Agriculture, Washington, D. C.

PREPARED BY THE
BUREAU OF AGRICULTURAL ECONOMICS

BEEF GRADING

The official classes of steer and heifer beef in order of preference are steer and heifer beef, cow beef, stag beef, and bull beef. The official grades for beef are:

- U. S. Prime or No. A1.
- U. S. Choice or No. 1.
- U. S. Good or No. 2.
- U. S. Medium or No. 3.
- U. S. Common (Plain) or No. 4.
- U. S. Cutter or No. 5.
- U. S. Low Cutter or No. 6.

The term "Prime" is not used in standards for grades of cow, stag, or bull beef.

During the fiscal year 1937, 460,587,111 pounds of beef were graded and stamped by Government graders. As the eating qualities of beef do not correspond with the grade exactly in all classes, the class as well as the grade should be noted by the purchaser.



When consumers demand Government graded and labeled cuts retailers usually furnish them.



Club Steak

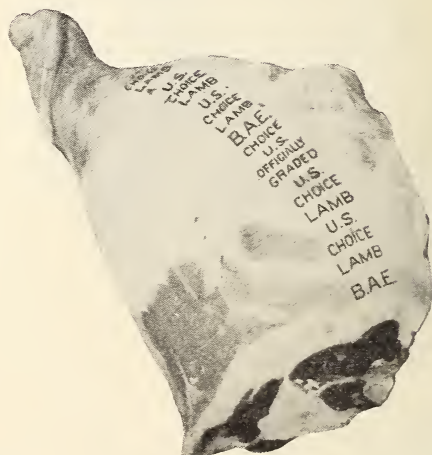
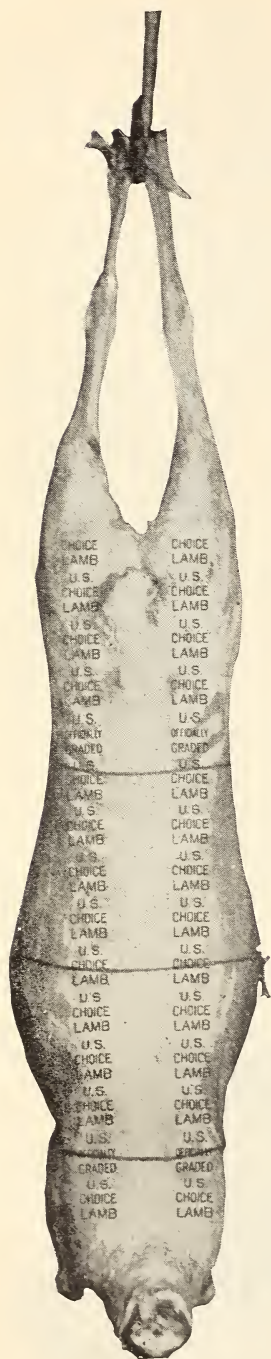
LAMB AND MUTTON GRADING

The official grades for lamb and for mutton are:

- U. S. Prime or No. A1.
U. S. Choice or No. 1.
U. S. Good or No. 2.
U. S. Medium or No. 3.
U. S. Common (Plain) or No. 4.
U. S. Cull or No. 5.

As the class—wethers or ewes—is not significant in the case of lamb or mutton the name lamb or mutton only is used.

Lamb and mutton so graded and labeled by Government graders during the fiscal year 1937 amounted to 21,296,352 pounds.



Leg of Lamb

More lamb than mutton is labeled because the quantity of mutton sold in many retail markets is small or even negligible.

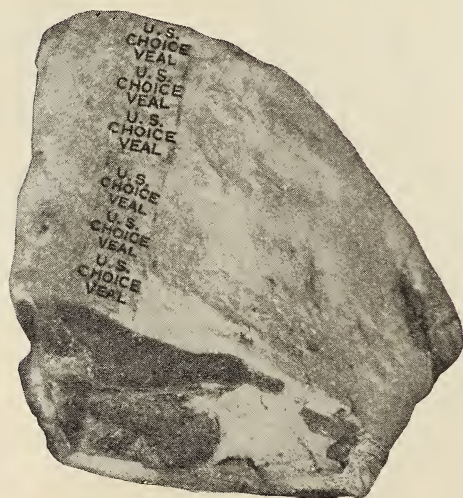
VEAL AND CALF GRADING

The official grades for veal are:

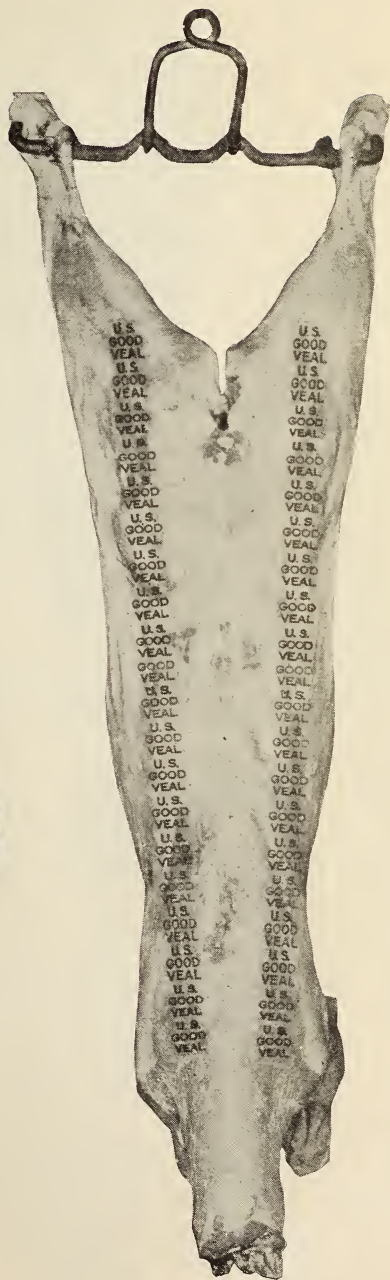
- U. S. Prime or No. A1.
- U. S. Choice or No. 1.
- U. S. Good or No. 2.
- U. S. Medium or No. 3.
- U. S. Common (Plain) or No. 4.
- U. S. Cull or No. 5.

Again, as the class—steer or heifer—is not significant in the case of veal or calf, the name veal or calf only is used.

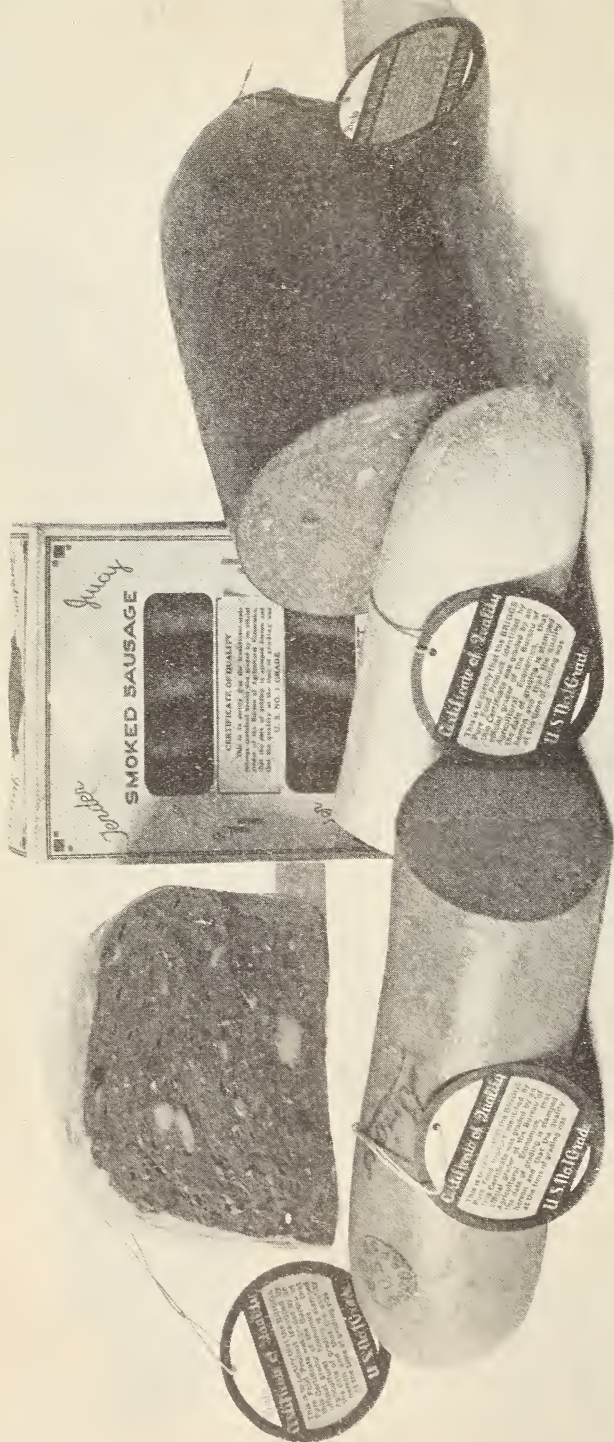
A total of 4,144,250 pounds of veal (and calf) was graded and labeled by Government graders during the fiscal year 1937.



Loin of Veal



Retail cuts of graded and stamped veal or calf are not so prevalent as yet on the retail markets as graded and stamped beef and lamb. The service with regard to veal is newer, but the demand is growing each year.



GRADING SAUSAGE AND OTHER PREPARED MEATS

Sausage and such other prepared meats as frankfurters, meat loaf, bologna, liverwurst, hams, and bacon are now graded and labeled by Government graders. The work is popular and will probably become permanent. The factors considered include color, firmness, composi-

tion, texture, flavor, condition, aroma, and uniformity. Thus far only the sausage and other prepared meats that are of grade U. S. No. 1 are being officially graded and labeled. A United States certificate of quality is printed on a label that is then attached to the product. The labels vary

in shape and color, but the wording of the certificate itself is uniform. During the fiscal year 1937, 37,619,636 pounds of sausage products were graded. The certificate is the consumers' assurance of quality.

U.S. DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ECONOMICS

BEEF CHART

WHOLESALE AND RETAIL CUTS

① HIND SHANK

1 TO 3 SOUP BONES
4 - HOCK

⑥ FLANK

1 - FLANK STEAK
2 - STEWS OR HAMBURGER

⑫ PLATE

1 - STEWS OR BONED AND
ROLLED ROASTS
2 - SHORT RIBS

⑪ BRISKET

1 - STEWS OR BONED AND
ROLLED ROASTS

⑩ FORE SHANK

1 TO 3 SOUP BONES
4 - SHOULDER CLOD

② ROUND

1 TO 14 ROUND STEAKS
15 HEEL OF ROUND

③ RUMP

STEAKS OR ROASTS

④ LOIN END

1 TO 6 SIRLOIN STEAKS

⑤ SHORT LOIN

1 TO 3 CLUB OR DELMONICO
STEAKS
4 TO 11 PORTERHOUSE
STEAKS

⑦ RIB

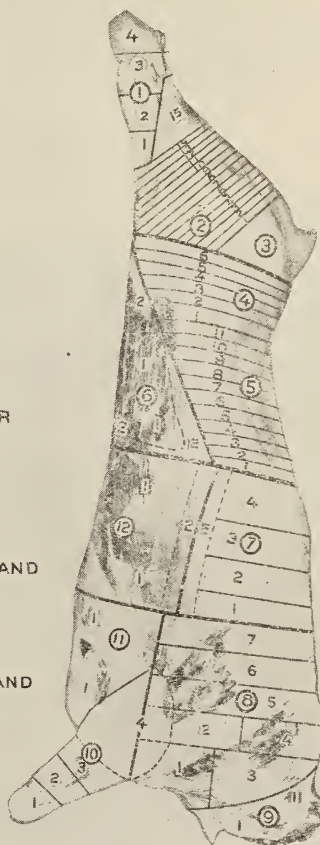
1 TO 4 RIB ROASTS
5 SHORT RIBS

⑧ TRIMMED CHUCK

1 & 2 BOTTOM CHUCK ROASTS
3 & 4 TOP CHUCK ROASTS
5 TO 7 CHUCK RIB ROASTS

⑨ NECK

1 - BONELESS ROASTS
STEWS OR HAMBURGER



Numerals in circles ○ refer to wholesale cuts and major subdivisions of such cuts. Other numerals refer to retail cuts

WHOLESALE CUTS AND SUBDIVISIONS

ALL PERCENTAGES BASED ON CARCASS WEIGHT

① TO ⑥ HINDQUARTER.....	48.0%	⑦ TO ⑫ FOREQUARTER.....	52.0%
① TO ③ ROUND AND RUMP.....	24.0	⑦ RIB.....	9.5
① HIND SHANK.....	4.0%	⑧ & ⑨ CHUCK.....	22.0
② BUTTOCK.....	15.0	⑧ TRIMMED CHUCK.....	17.0%
③ RUMP.....	5.0	⑨ NECK.....	5.0
④ & ⑤ FULL LOIN INC. SUET.....	20.5	⑩ FORE SHANK.....	5.5
④ LOIN END.....	7.0	⑪ BRISKET.....	6.5
⑤ SHORT LOIN.....	10.5	⑫ PLATE.....	8.5
KIDNEY KNOB.....	3.0		
⑥ FLANK.....	3.5		

